



UVAFERM ALB™

Saccharomyces cerevisiae

For aromatic sweet white and rosé wines

DESCRIPTION

UVAFERM ALB™ is from the culture collection at Massey University, New Zealand. It is used to produce aromatic rosé and white wines, especially wines with residual sugar.

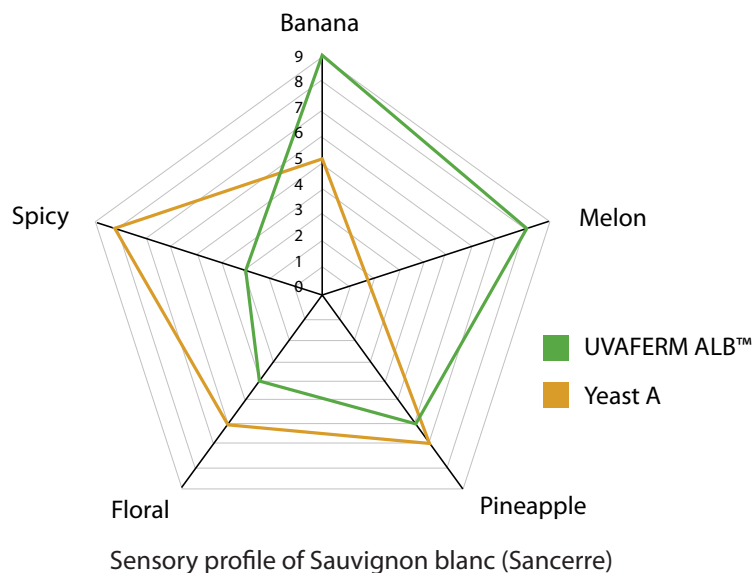


BENEFITS & RESULTS

Due to the high production of esters, typical descriptors include «fruit punch», especially when fermented at lower temperatures and provided with adequate balanced nutrition.

The production of esters is optimal at temperature below 20°C. The yeast flocculates and settles easily to give compact lees.

AROMATIC COMPLEXITY





PROPERTIES*

- *Saccharomyces cerevisiae* var. *cerevisiae*
- Optimum fermentation temperature range: 12 to 20 °C
- Alcohol tolerance up to 16% v/v
- Slow fermentation rate
- Competitive factor ("Killer K2") sensitive
- High nutritional requirement
- Low volatile acidity
- Low foam production
- Settles well leaving a wine of low turbidity

*subject to fermentation conditions

INSTRUCTIONS FOR OENOLOGICAL USE

A. Rehydration without yeast protector

Dosage rate: 20 to 40 g/hL

1. Rehydrate the yeast in 10 times its weight in water (temperature between 35 °C and 40 °C).
2. Resuspend the yeast by gently stirring and wait for 20 minutes.
3. Mix the rehydrated yeast with a little juice/must, gradually adjusting the yeast suspension temperature to within 5-10 °C of the juice/must temperature.
4. Inoculate into the must.

B. Rehydration with a yeast protector

In musts with high alcohol potential (> 13% v/v), with low turbidity (< 80 NTU) or other challenging conditions, the use of one of our GO-FERM™ products (wine yeast protector) during yeast rehydration is recommended. Follow rehydration instructions according to the selected GO-FERM™ product.

+ Notes:

The total rehydration time should not exceed 45 minutes. It is crucial that a clean container is used to rehydrate the yeast. Rehydration directly in must is generally not advisable. Ensure yeast nutrition is appropriately managed during fermentation.

PACKAGING STORAGE

- Available in 500 g
- Store in a cool dry place
- To be used once opened

Distributed by:

The information in this document is correct to the best of our knowledge. However, this data sheet should not be considered to be an express guarantee, nor does it have implications as to the sales condition of this product. July 2023.



WINE
YEASTS



WINE
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